MILLER & CARTER
– STEAKHOUSE –

NIBBLES

PRE-DINNER COCKTAIL

APEROL SPRITZ — FRENCH MARTINI
RASPBERRY & PEACH GINTONICA

BREAD BOARD
Blended bone marrow & beef dripping butter, olive oil & balsamic vinegar, marinated olives 5.95

HALLOUMI FRIES v
Buttermilk ranch dressing 4.95

GARLIC BREAD WITH MELTED CHEESE v
for one 4.25, to share 5.25

MEDITERRANEAN OLIVES ve 3.25

PADRÓN STYLE PEPPERS ve 4.50

STARTERS

SAUTÉED GARLIC PRAWNS
Toasted ciabatta, fresh tomato salsa 8.25

SALT & PEPPER CALAMARI
Lemon garlic aioli 7.50

STICKY CHIPOTLE CHICKEN
Sweet chipotle chilli-glazed chicken bites, toasted sesame seeds 7.25

DUCK PARFAIT
Apple & date chutney, toasted ciabatta 6.95

OAK-SMOKED SALMON
Lemon, capers, horseradish cream, rye bread 8.25

CROXTON MANOR SOUFFLÉ v
Glazed with Mature Cheddar cheese, topped with parsley 7.75

ANGUS BEEF CARPACCIO
Ginger, lime & soy dressing, topped with pea shoots 7.95

BAKED CHEDDAR MUSHROOMS v
Creamy Cheddar cheese & spinach sauce, toasted breads 6.50

WILD ATLANTIC SCALLOPS
Lobster & Prosecco sauce, peas, crispy pancetta, straw fries 9.95

SHARERS

MEAT TASTING BOARD
Spiced rum BBQ chicken wings, oak smoked beef meatballs, beef barbacoa, classic mac & cheese, hand-cut nachos, garlic bread 14.95

HOUSE NACHOS v
Aged Cheddar cheese sauce, tomato salsa, sour cream, smashed avocado, jalapeños
to share 8.95, for one 5.95
Add pulled beef & burnt ends chilli
to share 9.95, for one 6.50

Chef's Recommendation

SEAFOOD & SHELLFISH PLATTER
A real showstopper, perfect to share for a celebration. Tempura battered prawns, salt & pepper calamari, padron-style peppers, smoked mackerel pâté, moules marinière, lemon garlic aioli, toasted breads 21.50

THE STEAK EXPERIENCE
by the Masters of Steak

We are proud to have been awarded 'Masters of Steak', from the prestigious Craft Guild of Chefs. Our prime, Scottish, British & Irish steaks are matured for at least 30 days. Our Master Butchers then cut our off-bone steaks by hand and all of our head chefs are accredited 'Masters of Steak' after attending our dedicated Steak School.

YOUR STEAK, YOUR WAY

All of our steaks are served with parsley butter, seasoned fries, balsamic beef tomato, wedge salad, steak sauce and our famous onion loaf. Then it's down to you to be the master of your steak, with four simply delicious choices to make. Something lighter? Swap your butter, onion loaf and seasoned fries for a larger wedge salad with avocado and tomatoes and your choice of steak sauce.

1 Choose your steak and how you'd like it cooked

BLUE	Red throughout
RARE	Mostly red with a hint of pink
MEDIUM RARE	Mostly pink with a hint of red
MEDIUM	A central pink band
MEDIUM WELL	Thoroughly cooked with a hint of pink
WELL DONE	Brown throughout

2 Choose your steak sauce

- Beef Dripping
- Porcini Mushroom & Black Garlic
- Rich Bordelaise
- Three Peppercorn
- Classic Béarnaise

3 Choose your wedge dressing

- Bacon & Honey Mustard
- Buttermilk Ranch & Croutons
- Long Clawson Stilton & Blue Cheese
- Garlic Mayonnaise & Grana Padano

4 Choose to upgrade your fries

- Sweet Potato Fries v (£1 supplement)
- Triple-Cooked Chunky Chips v (£1 supplement)
- Baked Sweet Potato with Sour Cream & Bacon (£2 supplement)

30 DAY AGED
PRIME STEAK CUTS

Awarded 'Masters of Steak' by the Craft Guild of Chefs.

SCOTCH SIRLOIN 8OZ / 12OZ
A delicate flavour, recommended medium rare
8oz 21.95, 12oz 30.25

SCOTCH FILLET 8OZ
The most tender steak, recommended rare 28.95

SCOTCH SURF & TURF FILLET 8OZ
Fillet 8oz topped with whole giant tiger prawn, recommended rare 37.50

SCOTCH RIBEYE 16OZ
Bursting with flavour, recommended medium 31.50

T-BONE 20OZ
One side a tender fillet, the other a flavoursome sirloin, recommended medium rare 31.95

SCOTCH RUMP 8OZ
A firm texture and rich flavour, recommended medium 16.75

50 DAY AGED
MASTER BUTCHER'S CHOICE

Chosen by our Master Butcher from around the world.

Chef's Recommendation

GRAIN-FED RIBEYE 10OZ
Fine marbling with an intense buttery flavour, recommended medium 28.95

BLACK ANGUS FILET MIGNON 10OZ
Two 5oz cuts of fillet, recommended rare 32.50

BLACK ANGUS RIBEYE 8OZ
A finely marbled cut, recommended medium 23.50

BLACK ANGUS SIRLOIN 10OZ
Deliciously flavoursome, recommended medium rare 26.50

BLACK ANGUS BISTRO RUMP 8OZ
Full flavour, recommended medium 18.95

Chef's Recommendation

WAGYU FILLET 8OZ
Known as some of the finest beef in the world. Ever so tender and delicate, recommended rare 45.95

STEAK EXTRAS
A LITTLE TREAT

Camembert Mashed Potato v 5.25
Cauliflower Cheese v 4.50
Truffle Mac & Cheese v 5.25
Stuffed Marrow Bone 7.95
Creamy Spinach v 4.95
Mediterranean-style Vegetables ve 3.95
Halloumi Fries v 4.95
Giant Tiger Prawn 8.95
Half Rack of Barbecue Ribs 7.75

Enjoy any of the three sides below for £10

Mac & Cheese v 4.25
Garlic Button Mushrooms v 3.50
Garlic Sautéed Greens v 4.50
Mixed Salad ve 3.95
Onion Loaf v 3.95

THE ULTIMATE SHARING EXPERIENCE

Chef's Recommendation

HANGING CÔTE DE BOEUF 28OZ
Served hanging for you to cut from the bone and enjoy, recommended medium 57.95

BUTCHER'S BLOCK 26OZ
Black Angus Ribeye 8oz, Scotch Rump 8oz and two cuts of Black Angus Fillet 5oz, served with a stuffed marrow bone 64.95

SCOTCH CHATEAUBRIAND 16OZ
30 day aged 'Masters of Steak' accredited, recommended medium rare 53.95

MILLER & CARTER
– STEAKHOUSE –

PRIME BURGERS

Served in a glazed brioche bun with lettuce, tomato, seasoned fries and slaw

Chef's Recommendation

BUTCHER'S BURGER
Sliced fillet tails cooked to your liking, barbacoa Béarnaise, smoked streaky bacon, Monterey Jack, fried egg, crispy onion loaf, special recipe burger sauce 17.95

BACON & CHEESE BURGER
Smoked streaky bacon, Monterey Jack, special recipe burger sauce 13.95

GLAZED CHICKEN BURGER
Chipotle-glazed chicken, smoked streaky bacon, sweetcorn purée, Monterey Jack 15.95

ROASTED FENNEL, QUINOA & PIQUILLO PEPPER BURGER v
Cucumber ribbons, sour cream, special recipe burger sauce 12.50

UPGRADE YOUR FRIES

Sweet Potato Fries v
(£1 supplement)

Triple-Cooked Chunky Chips v
(£1 supplement)

Baked Sweet Potato with Sour Cream & Bacon
(£2 supplement)

MAINS

MINT & GARLIC LAMB RUMP
Dauphinoise potato, chorizo, cauliflower, silverskin onions, peas, rich bordelaise sauce 17.95

Chef's Recommendation

PORK FILLET WRAPPED IN BACON
Apple three ways, dauphinoise potato, green beans, Mediterranean-style vegetables 18.95

BUTTERMILK CHICKEN
Boneless half chicken, sweetcorn purée, dauphinoise potato, tenderstem broccoli, chicken dripping gravy 16.50

SMOKY BARBECUE RIBS
Pork ribs, smoky barbecue glaze, seasoned fries, slaw
Half 13.50, Full 17.50

MIDWEEK TREATS

Monday to Friday lunch:
Enjoy lunch with one course from £8.95, two courses from just £11.95, or treat yourself to three courses from only £14.95

Dates & Steaks:
Thursday evenings from 5pm, make a date for a wonderfully prepared three-course meal from £27.95

*Subject to availability, please ask our team for details

FISH & VEGETARIAN

GRILLED SEA BASS
Crushed baby potatoes, tenderstem broccoli, lobster & Prosecco sauce 16.25

ROASTED SALMON
Oriental noodles, tenderstem broccoli, mango, pomegranate, ginger, lime & soy dressing 16.50

HAND-BATTERED HADDOCK
Triple-cooked chunky chips, tartare sauce, minted crushed peas 14.25

ROASTED CAULIFLOWER WEDGE ve
Sweetcorn purée, pomegranate, savoury granola, baby potatoes 12.95

SALADS

Chef's Recommendation

SIGNATURE WEDGE SALAD
Crunchy iceberg lettuce, Long Clawson Stilton crumb, smoked bacon, cherry tomatoes, avocado, blue cheese dressing 11.25
with sliced fillet tails 17.25

CLASSIC CAESAR SALAD
Baby gem, Grana Padano, garlic croutons, anchovies 10.75

with grilled chicken breast 3.50
with 50 day aged flattened rump 7oz 6.00
with roasted salmon 5.00

SOMETHING ON THE SIDE?

Mixed Salad ve 3.95
Garlic Sautéed Greens v 4.50
Mediterranean-style Vegetables ve 3.95
Creamy Spinach v 4.95
Garlic Button Mushrooms v 3.50

Mac & Cheese v 4.25
Cauliflower Cheese v 4.50
Camembert Mashed Potato v 5.25
Onion Loaf v 3.95
Halloumi Fries v 4.95

Sweet Potato Fries v 4.50
Triple-Cooked Chunky Chips v 4.50
Seasoned Fries v 3.50
Baked Sweet Potato with Sour Cream & Bacon 5.25

DESSERTS

BANOFFEE PIE v
Biscuit base, rich toffee, cream, caramelised bananas 6.75

PORNSTAR MARTINI MOUSSE v
Passionfruit, mango, Prosecco, Vodka, whipped cream 7.25

STICKY TOFFEE PUDDING v
Salted butterscotch sauce, vanilla bean ice cream 6.75

KNICKERBOCKER GLORY SUNDAE v
Vanilla bean ice cream, brownie bites, strawberries, raspberries, whipped cream, dark chocolate & pistachio shard 7.50

CLASSIC CRÈME BRÛLÉE v
Madagascan vanilla-glazed brûlée, house-baked vanilla biscuit, fresh berries 5.95

BLACKCURRANT MOUSSE TART ve
Strawberry & Prosecco sorbet, fresh berries 6.95

CHEESE BOARD v
Double Gloucester, Shropshire Blue and Somerset Camembert served with mixed seed biscuits, celery, grapes 7.95

ICE CREAM & COOKIE v
A choice of three ice creams with a house-baked cookie and rich Belgian chocolate sauce. Choose from vanilla bean, double chocolate, strawberry or pecan praline 5.50

BELGIAN CHOCOLATE BROWNIE v
Served warm with pecan praline ice cream, rich Belgian chocolate sauce, dark chocolate & pistachio shard 6.75

BRAMLEY APPLE TARTE TATIN v
A choice of ice cream: Irish liqueur, vanilla bean, double chocolate, strawberry or pecan praline 6.95

ESPRESSO TIRAMISU v
Light sponge soaked in Vodka-laced coffee, whipped cream, cocoa 6.95

MINI DESSERT & COCKTAIL v
Choice of Pornstar Martini with mini crème brûlée, Espresso Martini with mini brownie or Koko Kolada with mini Pornstar Martini mousse 10.25

MINI DESSERT & COFFEE v
A choice of mini brownie, mini crème brûlée or mini Pornstar Martini mousse, with your choice of coffee or tea 5.25

SHARING DESSERTS

GIGANTIC CHOCOLATE FUDGE CAKE v
Perfect for sharing, hot chocolate sauce, cherries in Kirsch, whipped cream 14.50

MILLER'S INDULGENT SHARING BOARD v
Belgian chocolate brownie, banoffee pie, almond macarons, blackcurrant mousse tart, strawberry & Prosecco sorbet, coconut milk sorbet 10.75

Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptors do not include all ingredients. If you have any questions, allergies or intolerances, or you require allergen information, please let us know before ordering.

v = made with vegetarian ingredients, **ve** = made with vegan ingredients; however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.
Our British & Irish steak is Red Tractor or Bord Bia Quality assured, and our chicken breast is British Farm Assured. Weights stated are approximate uncooked weights. Some of our dishes contain alcohol – please ask a team member for further details. Our lighter options contain 30% less energy than our classic serving. *Mini dessert & cocktail choices may be purchased by over 18s only, ID may be required.

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